





Frappato

2023

SICILIA Denominazione di Origine Controllata

ALTITUDE

50-300 metres above sea level.

VINTAGE:

The autumn of 2022 was not very rainy in Sicily, with a cool spring and a heavy and continuous rainfall that lasted until June of 2023. Mild, spring-like temperatures from June to July 2023. In Sicily, summer actually began at the beginning of July, with temperatures rising steadily until the time of the harvest. The grape harvest was delayed slightly due to low temperatures from March to July, giving the grapes time to ripen perfectly.

HARVEST:

From the first week of September to the fourth week of September.

VINIFICATION AND AGEING:

To make Frappato, the grape bunches are destemmed after being unloaded into the hopper. The grapes are gently pressed and then loaded into the fermenting vat for vinification. Alcoholic fermentation begins by controlling the fermentation temperature and stirring the pomace to extract colour, tannins, and aromatic precursors from the skins. The fermentation process lasts about 10 days. The wine then remains in contact with the grape skins for at least another five days. After initial racking, the wine undergoes malolactic fermentation. Malolactic fermentation is followed by ageing in tanks and racking off the lees for at least three months.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

Nibrant red in colour with purple tinges. A very complex bouquet with floral aromas of rose and violet, along with notes of wild strawberry and blackberry.

Example 1 It has an elegant and fresh taste, with soft, velvety tanning that leave a pleasant persistence.

PAIRINGS:

It is ideal for serving with charcuterie and cheese platters, as well as flavourful fish dishes.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

12.6% Alc./Vol., total acidity 5.8 g/l, pH 3.48.